



Single Estate Pinot Gris 2025

Tasting Note

This Marlborough, vegan-friendly Pinot Gris bursts with lush orchard fruit aromas and a rich, balanced palate. Expressive and inviting, it finishes with poise and lingering elegance.

Harvest

The 2025 vintage in Marlborough was driven by an early, warm start and consistent conditions across the region's sub-regions. Budburst occurred a week ahead of the long-term average, thanks to a mild, dry spring. A single light frost in September was expertly managed, with minimal disruption. Early summer brought well-timed warmth and rainfall, powering strong canopy development and delivering excellent flowering and fruit set by December. Cooler conditions in January and February locked in natural acidity, while a warm, dry March extended a slow, even ripening - classic 'Indian summer' conditions. With extended hang times of up to 120 days, fruit was harvested in excellent condition, combining flavour concentration and balance.

Winemaking

Machine-harvested fruit was gently pressed before undergoing cool fermentation in stainless steel to capture vibrant fruit purity. Fermentation was carefully stopped to achieve the perfect balance between natural sweetness and Marlborough's crisp acidity. The wine was matured on lees to enhance texture and palate weight, before racking, blending, and gentle filtration. This wine is accredited vegan friendly.

Technical Specs

Winemaker	Andrew Hawker
Alcohol content:	12.42%
TA:	5.56
pH:	3.59
Residual sugar:	6 g/L
Region:	Marlborough, New Zealand
Dietary info:	Suitable for vegan and gluten-free diets.

Food Match

A delicious apéritif which can be enjoyed on its own or match with a fresh pesto pasta dish.

